



**"PERUVIAN
BEANS:
NATURE'S GIFT,
PERU'S PRIDE"**

OUR MAIN OFFICE

📍 JR FRANCIA N° 1875 Urb. San
Pablo
La Victoria , Lima - Peru

OUR FACILITIES

📍 JR FRANCIA N° 1873 Urb. San
Pablo La Victoria , Lima - Peru

📍 JR SAN PABLO N° 226 Urb. San
Pablo La Victoria , Lima - Peru



CONTACT US

www.brolem.pe
+51 998347307
marbrocos@brolem.pe





PIONEERS OF PROGRESS

With over 20 years of experience in the Andean grains and beans industry. Our commitment to excellence and sustainability remains as unwavering as always. Throughout the last twenty years, we have managed to thrive despite various market challenges, thanks to our commitment to reaching the highest quality standards and to continuous innovation. Today, we are proud to have built an impeccable and enduring reputation that enables us to sell our products to the most demanding markets in North America, Europe, Middle East and Asia.



QUALITY ASSURANCE

Our high-quality control standards come as a result of 20 years of experience in the industry. Today, we are proud to possess the most stringent standards that ensure grains of the highest quality standards and perfectly aligned with our customers' requirements. Every grain we offer come as the result of more than twenty years of dedication and continuous innovation, and serves as a testament to our commitment to excellence at every step of the process





COMMITMENT TO PERUVIAN ORIGIN

At BROLEM, we are passionately dedicated to exporting the finest grains from the Andes, showcasing the very best of Peruvian farmlands with every shipment. Our commitment to grain quality and authenticity can be easily attested by every grain harvested in Peruvian soil.


GUARANTEED TRACEABILITY

Through our strategic partnership with MAIMBRO, we are able to provide a thorough traceability of our products, from the field to their final destination. From the planting to the harvesting, every grain is handled with the utmost care and attention to ensure that it retains its freshness, flavor, and nutritional value. Overall, our supply chain ensures that our products are 100% percent Peruvian, have gone through a fastidious grain selection process and have complied with the strictest quality control standards in the world, before they reach their destination.

STRATEGIC PARTNERSHIP

In order to guarantee the highest levels of purity and authenticity, we have forged a close partnership with our affiliate company, MAIMBRO.

MAIMBRO is a Peruvian company that cultivates and harvests many of the Andean grains we export. Their dedication to quality and sustainability at every step of the farming process enables us to ensure the excellence of our products.

 **Looking for more information?**

Contact:
marbrocos@brolem.pe



OUR QUALITY ASSURANCE PROCESS

- 1 Raw Material Control**
Carefully selected raw materials ensure product quality



- 2 Pre-cleaner**
Removes impurities before processing.



- 3 Destoner**
Eliminates stones.



- 6 Optical Selector:** Advanced technology for detecting color defects.
Ozonification Machine: Ensures product hygiene and safety.



- 5 Selector**
Further removes impurities.



- 4 Gravimetric**
Precisely measures ingredient quantities.



Peeled Mung Bean

Farming: Northern Peru
Foreign Matter: None
Specification: 100% PEELED

Description: natural and unprocessed mung beans from which the outer skin was removed.

Peeled Beans

Farming: Northern Peru
Foreign Matter: None
Specification: 100% peeled black eye bean

Description: Peeled black-eyed bean that is has had its outer skin removed. This process results in a smoother texture and quicker cooking time

Adzuki Beans

Farming: Northern Peru
Foreign Matter: None
Caliber: S) ~4.5mm/ M) 4.5-6.0mm/ L) 6.0~

Description: small, reddish-brown legumes popular in East Asian cuisine. They have a sweet, nutty flavor and are rich in protein, fiber, and nutrients.

Green Mung Bean

Farming: Northern Peru
Foreign Matter: None
Caliber: : S) 3.0~ 3.4 / M) 3.5-3.8 mm/ L) 3.9~mm

Description: Legume plant of the pea family (Fabaceae), grown for its edible seeds and young sprouts.

Green Coffe Bean

Type: Arabica
Variety: Catimor & Caturra
Cupping score: 86

Process: Washed
Altitude: 1400 m.s.n.m.
Acidity: Medium to high
Body: Medium to high

For full product specification, please contact our Quality Area:
natali.aranda@brolem.pe

BLACK EYE BEANS

LARGE LIMAS BEANS

BABY LIMAS BEANS

GREEN COFFEE BEANS

BLACK CHIA SEEDS

BLACK QUINOA

TRICOLOR QUINOA

RED QUINOA

WHITE QUINOA



JOURNEY OF QUALITY: FROM OUR SOIL TO YOUR MARKET



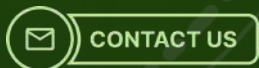
La Libertad - Peru
Farming Area



Lima - Peru
Processing Factory



Cusco - Peru
Farming Area



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OUR CERTIFIED STANDARDS

